



Catering Menu

Packages

Please allow at least 24 hours for preparation

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Assorted Sandwich & Wrap Tray Package

serves 10-12 guests \$145

Step 1: **Select 3-4 sandwiches and/or wraps:** (9) full sandwiches, (18) halves

Daily roast turkey & American, mayonnaise, lettuce, tomato, French bread
Smoked ham & Swiss, Dijon, lettuce, tomato, honey-wheat wrap
Chicken salad with red seedless grapes & fresh dill mayo, country white bread
Turkey avocado BLT on cheddar-jalapeno wrap
Classic BLT, mayonnaise, toasted white
Italian (hard salami, ham, provolone) on French bread, LTO
Grilled chicken Caesar salad wrap on honey-wheat tortilla
Crispy chicken sandwich on LeBus country white roll, LTO
Caprese sandwich on French bread, pesto mayonnaise
Falafel Pita with cucumber, tomato, pickled red onion, arugula, feta, tzatziki

Step 2: **Select 2 Salads/Sides:**

Garden Salad with Balsamic Vinaigrette
Classic Caesar Salad
Garage Potato Salad
Epicurean Pasta Salad
Golden Raisin Slaw
Garage Mac & Cheese
Fresh Seasonal Fruit Salad

Step 3: **Dessert:**

Cookie, Brownie & Fresh Strawberry Tray Add \$30
Chocolate Chip-Salted Carmel Bread Pudding, Crème Anglaise Add \$30

Step 4: **Beverages:** Bottled Water, Assorted Canned Sodas & Ice Add \$28

Step 5: **Paper Products/Disposables:** plastic side plate & entrée plate, plastic utensils, paper napkin, beverage cups Add \$21



Catering Menu

Packages (cont.)

Please allow at least 24-48 hours for preparation
All pricing reflects complete meals for 16-20 people

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Homemade Meatloaf \$265

(32) slices, Lancaster County grass-fed Angus beef
homemade mashed potatoes, wild mushroom brown gravy, autumn vegetables
your choice of garden or Caesar salad, French baguette, cookies, brownies & fresh strawberries

BBQ Baby Back Ribs \$345

8 full racks of ribs, Garage mac & cheese, golden raisin slaw,
apple butter BBQ sauce, garden salad, French baguette, cookies, brownies & fresh strawberries

Jumbo Lump Chesapeake Crabcakes \$395

(24) 6oz crabcakes, roasted Old Bay potatoes, golden raisin coleslaw, tartar sauce, lemon wedges
your choice of garden or Caesar salad, French baguette, cookies, brownies and fresh strawberries

Shrimp & Grits \$340

sautéed gulf shrimp, our famous cheddar grits, spicy andouille sausage ragu
your choice of garden or Caesar salad, French baguette, cookies, brownies & fresh strawberries

Lemon Chicken \$265

sautéed chicken breasts, autumn vegetables, fresh lemon butter sauce, mashed potatoes
your choice of garden or caesar salad, French baguette, cookies, brownies & fresh strawberries

Jamaican Jerk Atlantic Salmon \$365

(24) pieces pan-seared, Spanish rice, fried plantains, mango salsa
garden or Caesar salad, French baguette, cookies, brownies & fresh strawberries

BBQ Grilled Atlantic Salmon \$365

our apple butter BBQ sauce, Garage mac & cheese, pan-roasted seasonal vegetables
garden salad, French baguette, cookies, brownies & fresh strawberries



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Packages (cont.)

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Jambalaya \$345

gulf shrimp, fresh fish, andouille sausage, grilled chicken, spicy tomato broth, Spanish rice garden or Caesar salad, French baguette, cookies, brownies & fresh strawberries

Penne Bolognese \$200

ground beef-roma tomato sauce, roma tomatoes
Caesar salad, French baguette, cookies, brownies & fresh strawberries

Chicken Parmagiana \$295

breaded chicken breasts, homemade marinara, mozzarella, served with penne & tomato sauce
Caesar salad, French baguette, cookies, brownies & fresh strawberries

Chicken Marsala \$285

sautéed chicken breasts, Kennett Square mushroom-marsala wine sauce
homemade mashed potatoes, autumn vegetables
Caesar salad, French baguette, cookies, brownies & fresh strawberries

Slow Braised Angus Shortrib & Grits \$345

fork tender, cheddar grits, sautéed wild mushrooms, red wine demi, seasonal veg
your choice of garden or Caesar salad, French baguette, cookies, brownies & fresh strawberries

Breaded Chicken Tenders \$220

(48) jumbo tenders, Garage mac & cheese with breadcrumb topping
Garden salad, French baguette, cookies, brownies & fresh strawberries

Garage Pulled Pork BBQ \$265

served with potato rolls, applebutter BBQ sauce, Garage mac & cheese, golden raisin coleslaw
and cheddar-monterey jack cheese
garden salad, French baguette, cookies, brownies & fresh strawberries



Catering Menu

Packages (cont.)

Please allow at least 48 hours for preparation

All pricing reflects complete meals

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Thanksgiving Turkey Dinner

\$385 16-20 guests

\$225 8-10 guests

Ample portions of:

our daily roasted turkey breast, thick-sliced,
classic brioche stuffing with andouille sausage & yellow corn
homemade turkey gravy,
country mashed potatoes,
sweet potato & pineapple casserole with spiced pecans & mini marshmallows,
green beans with almonds & a touch of garlic,
buttered yellow corn,
homemade cranberry sauce,
fresh garden salad with balsamic vinaigrette & homemade croutons
Martin's mini potato rolls,
cookies, brownies & fresh strawberries,
traditional pumpkin pie (1) whole pie,
caramelized apple pie (1) whole pie,
whipped cream (1) can,
butter (1) lb

Leftovers intended...